



DINNER

LATE SPRING 2009

STARTERS

Rodney Worth
Executive Chef/Owner

OLIVES	House blend of warm marinated Mediterranean olives	\$4.95
PEAR QUESADILLA	Fresh pears & brie in a grilled flour tortilla, served with spicy pear chutney	\$7.95
FRIED ASPARAGUS	Stella Artois lager-battered local asparagus with Dijon aioli	\$8.95
CALAMARI FRITTI	Crispy fried calamari with house-made cocktail sauce	\$9.95
SHRIMP LOUIS	Haas avocado topped with Pacific bay shrimp, baby tomatoes & Louis dressing	\$11.95
PRAWNS À LA PLANCHA	Grilled wild Mexican white prawns with house-made cocktail sauce	\$11.95
CLASSIC FONDUE	Chef's selection of melted artisan cheese, served with crusty dipping bread	\$12.95

SOUP & SALAD

SOUP DU JOUR	Fresh and delicious! Ask your server for today's selection.	\$4.50/\$6.50
ARTICHOKE BISQUE	Artichokes pureed with vegetable stock & a touch of cream, garnished with a crispy fried artichoke	\$4.50/\$6.50
HOUSE SALAD	Organic baby greens & shaved radishes with your choice of dressing Creamy Balsamic Vinaigrette, Sherry-Shallot Vinaigrette, Caesar & Blue Cheese	\$6.95
CAESAR	Whole hearts of romaine, croutons, Grana Padano & Caesar dressing Add Spanish white Boquerones anchovies ~ \$1.50	\$8.25
BISHOP RANCH	Organic baby greens, roasted pear, candied walnuts & Point Reyes Blue Cheese with creamy balsamic vinaigrette	\$8.95
DELTA GRASS	Roasted Victoria Island asparagus with smoked prosciutto & citrus vinaigrette	\$9.95

RUSTIC FLAT BREAD PIZZAS

MARGHERITA	Tomato sauce, house-made fresh mozzarella & pesto	\$11.95
SAN RAMON	Roasted pear, blue cheese, caramelized onions & mozzarella	\$11.95
HARVEST	Bacon, mozzarella, dried champagne grapes & rosemary	\$11.95
FERRARI	Pepperoni, roasted red peppers, tomato sauce & mozzarella	\$11.95
PARMA	Asparagus, prosciutto, tomato sauce & mozzarella, finished w/truffled arugula	\$13.95

ENTRÉES

SPINACH CANNELLONI	Tender cannelloni shells stuffed with house-made ricotta cheese & fresh spinach, topped with rustic tomato sauce	\$17.95
PAELLA DE LA TIERRA	Roasted chicken, Portugese sausage, & Santo Tomas rice cooked in Spanish saffron broth with roasted red peppers, onions, garlic & peas	\$19.95
CHICKEN PANZANELLA	Fulton Valley Farms chicken breast over panzanella salad with tomatoes, sweet peas, arugula & garlic, finished with arbequina extra virgin olive oil	\$19.95
LOCAL RED SNAPPER	Paprika-crusted Pacific red snapper filet topped with crispy onion hay, served over butter-poached fingerling potatoes & green beans in chardonnay brodo	\$20.95
ITALIAN LAMB SHANK	Sonoma lamb shank slow-braised in Chianti, osso buco-style, topped with lamb demi-glace & gremolata, served over creamy provolone polenta	\$22.95
SPRINGTIME PORK CHOP	Grilled double-cut Sonoma pork chop with mashed potatoes, wilted baby spinach & Morello cherry-barbera agrodolce	\$23.95
GREEK LAMB BROCHETTES	Cubed leg of lamb marinated in lemon, oregano & garlic, served with sweet pea risotto & drizzled with mint oil	\$23.95
PEASANT STEAKS	Choice of steak with maitre d' butter, herbed mashed potatoes & spring carrots; cabernet demi-glace on request	
	10-oz. Harris Ranch New York Steak	\$24.95
	8-oz. Bacon-wrapped California grass-fed Filet Mignon	\$30.95

*Side dishes \$5 each wilted spinach • grilled asparagus • sautéed green beans • spring carrots • shoestring fries
provolone polenta • mashed potatoes • springtime panzanella • sweet pea risotto*

We proudly support sustainable agriculture & aquaculture practices, including Monterey Bay Aquarium's Seafood Watch
\$5 split plate charge for entrees
18% gratuity added for parties of 6 or more